

# BAR COSTS

*Pasta Grill by Enzo*

## *Champagne Toast*

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\$36 per bottle of house champagne opened  
(approximately 6 glasses per bottle)  
Pre-set or passed

## *Wine Service*

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Carafe of red (Merlot or Chianti)	\$44
Carafe of white (Pinot Grigio or Chardonnay)	\$44
Pre-selected bottle of premium wine	\$30-\$105
Pitcher of Sangria (Red, White, Mango, Peach)	\$40

## *Beer Service*

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Pitcher of Coors	\$20
Pitcher of Yeungling	\$25
Pitcher of Premium	\$25

## *Champagne Bar*

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Add a touch of elegance to your event with our beautiful Champagne Bar setup. Featuring chilled bubbly, fresh fruits, vibrant juices, and a private bartender, it's a guest favorite and a stunning focal point for any celebration.

The package includes a \$100 setup fee, \$95 fee for the private bartender, and \$36 per bottle of champagne opened.

Stylish, festive, and always a hit!

## *Bloody Mary Bar*

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Vodka, tomato juice, hot sauce, horseradish, celery, salt, and extravagant garnishes like olives, pickles, bacon, shrimp, and celery stalks. \$250 set up fee. \$95 private bartender fee. \$35 per bottle of vodka opened.

## *Sangria Bar*

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A festive and colorful setup with red, white, or rosé sangria served with fresh fruit. \$150 set up fee. \$95 private bartender fee. \$35 per bottle of wine opened.

## *Running Tab*

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Based on consumption, host responsibility.  
\$75 bartender fee.

## *Cash Bar*

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Guest responsibility

***All pricing plus NJ sales tax & 20% gratuity***